# GREAT SOUTHERN HOTEL

## SPECIALTIES TODAY

**Crab, Shrimp, or Oyster Cocktail 25** Anchovies in Oil 25 Caviar 25
Ripe Olives 20 Salted Almonds or Pecans 20 Celery 20 Salted Walnuts 20
Queen Olives 15 Mangoes 15 Military Pickle 15
Radishes 10 Green Onions 10 Salted Peanuts 10 Dill Pickles 10

### Soups

**Ox Tail, Bourgeoise 20** Cream of Tomatoes 20 Consomme, Jardiniere 20

### Fish

Broiled Redfish, Saratoga Potatoes 30 Panfish 30 Speckled Trout 30
Spanish Mackerel 40 **Sheephead, Courtbouillon 30**
**Shrimp, Nantaise 30**

### Entrees

Creamed Chicken, with Mushrooms 60 **Calf's Head, en Tortue 35**
**Lamb Chops Saute, with Spinach 50**
Farm Sausage, Mashed Potatoes 25

### Roasts

**Tidemill Duckling, Apple Sauce 60** Turkey, Cranberry Sauce 60
Haunch of Venison, Currant Jelly 60 **Prime Ribs of Beef 50**

### Vegetables

Cauliflower, Drawn Butter 25 **Artichokes in Cream 20**
Candied Yams 15 Stewed Carrots 15 **Fried Egg Plant 20**
Mashed Rutabagas 15

### Cold Meats

Roast Turkey 60 **Saddle of Reindeer 50** Ox Tongue 25 Ham 25
Roast Beef 50 Mortadella, Cervelat, or Lyon Sausage 25
Russian Sardines 25 Marinated Herring 25

### GAME

**Bear, Venison, Antelope or Reindeer Steak with Jelly 75**
English Partridge, $1.25 Himalayan Hazel Hen 1.25 Scotch Grouse 1.50
Switzerland Ptarmigan 1.25 Broiled Squab 60 Norwegian Grouse 1.25
English Jack Snipe [2] 60 **Prairie Chicken 2.00** Mongolian Pheasant 1.75
**Canvasback Duck 3.00 Teal Duck 75**
Squab Guinea 1.25 Irish Teal Duck [Imported] 90 Mallard Duck 1.00
Reed Birds (4) 50 Virginia Sora [2] 50 English Pheasant 1.50

### Salads

Lettuce 25 Escarole 25 Chicory 25 Romaine 25 Asparagus Tips 35
Macedoine 35 **Sliced Tomatoes 25** Cucumbers 25 Cold Slaw 20
Fruit Marasquin 60 **Shrimp, or Chicken, Mayonnaise 40**

### Desserts

**Baked Cup Custard 15** Peach Pie 15 Pumpkin Pie 15 Pound Cake 15
Cocoanut Cake 15 Citron Cake 15 Macaroons 15 Pineapple Sherbet 15
DeSoto Punch 15 Frozen Charlotte 25 Raspberry Parfait 25
Vanilla Ice Cream 15 Assorted Cake 15

### Fresh Fruits

**Strawberries with Cream 35**
**South African Peaches, 60 each** Nectarines, 50 each Plums, 30 each
**English Hot House Grapes 50 South African Pears, Each 15**
Sliced Pineapple 20 Grape Fruit 15 - 25 Tangerines (2) 10 Apple 10
Florida Oranges 10 Bananas 10, with Cream 20

### Preserves and Dried Fruits

Preserved Figs, Peaches, Pears, Chinese Ginger or Euchred Figs 15
Honey 15 Brandy Peaches [2] 40 **Ginger Chips 10** Layer Figs 15
**Stuffed Figs, Dates, or Prunes 10 Fancy Raisins 10**
**Mixed Nuts 10 After Dinner Mints 10**

### Cheese

American 10 Brick 15 Pont d'Isigny 15
Gorgonzola 25 Camembert 25 Piemento 15 Cheshire 20 Edam 15
McLarens 15 Stilton 25 Roquefort 20 Munster 20
Neufchatel 15 Royal Cheddar 20

### Demi Tasse 10

Horlick's Malted Milk, Hot or Cold 10 Pure Grape Juice 10
Cider 10 Imported Ginger Ale 25 Waukesha Ginger Ale 10
Apollinaris Pints 25 Splits 15
Poinsetta in Bottles 10

*March 4, 1911*

**An extra charge will be made for SINGLE PORTIONS served for two person**